

THE  
MARCUS  
GILBERT  
WAREING  
SCOTT

Warm rosemary Tortano bread,  
salted butter  
£4

Nocerella del Belice olives  
£5

Lambton & Jackson smoked salmon,  
soda bread, lemon  
£15

Burrata, sunsweet melon,  
prosciutto di Parma, unfiltered olive oil  
£12

Pulled corn-fed chicken and  
truffle terrine, golden enoki,  
mushroom ketchup  
£12

Dorset crab and courgette salad,  
grilled Padrón peppers, paprika,  
cashew  
£15

Essex heritage tomatoes,  
feta, spearmint  
£9

King prawns, kohlrabi,  
green chilli, dill  
£12.50

House salad: goat's curd,  
summer peas, preserved lemon <sup>V</sup>  
£9

Grilled aubergine, turmeric,  
tomato, dukkah <sup>Ve</sup>  
£18

Cod, grilled squid,  
orzo, aioli  
£26

Ibérico secreto pork, romesco,  
almond, runner beans  
£24

Squab pigeon,  
roasted cauliflower, Marmite granola  
£35

South Coast sea bass, parsley, green olive,  
salted ricotta  
£26

Harissa marinated lamb rump,  
apricot, smoked aubergine, labneh  
£26

Roasted chicken breast,  
summer vegetables, braised leek  
£18

Roasted Melford farm cauliflower, lemon, caper,  
gherkin, saffron <sup>Ve</sup>  
£21

Chargrilled Cumbrian lamb cutlets,  
broccoli, mint, parsley  
£25

Isle of Gigha halibut, sweet corn, chorizo  
£30

FROM THE CHARCOAL GRILL

38 day salt chamber aged Dexter rib of beef (for two)  
£75

35 day dry-aged Aberdeen Angus sirloin steak  
£34

28 day dry-aged beef fillet  
£42

25 day dry-aged Aberdeen Angus Chateaubriand  
*available by weight*  
*Served with truffle or peppercorn sauce*

VEGETABLES & SALADS

Spring greens, salsa verde £5

Chestnut mushrooms, garlic & herb butter £5

Truffled cauliflower & cheese £5.5

Triple cooked chips, Sarsons mayonnaise £5

New potato salad £6.5

Summer garden salad £4

Rocket, tomato, parmesan, black olive, balsamic £5

## DESSERTS

Lemon meringue,  
blackberry, poppyseed  
£8.5

Strawberries, shortbread,  
mascarpone, white peach  
£10

Pineapple, coconut,  
mango<sup>Ve</sup>  
£7.5

Gooseberry, almond, ginger,  
crème fraîche ice cream  
£9

Cherry cheesecake,  
sweet cicely, blackberry  
£10

Chocolate nougat,  
salted caramel, hazelnut  
£10

Salted caramel soft serve,  
honeycomb  
£6

THE CHEESE MERCHANT  
CHEESE SELECTION  
£15

Salted caramel truffles  
£3

## SWEET WINES

*By the glass*

2008	Gewürztraminer 'Vendanges Tardives' <i>Cave de Turckheim, Alsace, France</i>	£12	2015	Jurançon "Clos Urolat" Charles Hours <i>South West, France</i>	£11
2009	Château Filhot <i>2ème Cru Classé, Sauternes, France</i>	£15	2009	Tokaji Aszú '5 Puttonyos', Dereszla <i>Tokaji, Hungary</i>	£14
1986	Château D'Yquem 'Lur Saluces' <i>1er Cru Supérieur Classé, Sauternes, France</i>	£45*	2013	Moscatel "MR", Telmo Rodriguez <i>Malaga, Spain</i>	£9.50
2004	Vin Santo del Chianti Rufina, Prunatelli <i>Tuscany, Italy</i>	£13	NV	PX- "Antique", Fernando de Castilla <i>Sanlúcar de Barrameda, Spain</i>	£15

A glass of sweet wine is served at 100ml (\*50ml)

## SUNDAY ROAST

We are delighted to announce that Highland Wagyu beef will feature as a special on our roast menu, on the first Sunday of every month.

Roast Highland Wagyu beef with a choice of starter & dessert for  
£40